

Locanda Canton

ITALIAN RESTAURANT

BREAD AND OLIVES

VG Italian Green Olives £ 3.85

VG Italian Black Olives £ 3.75

Bread Tin

Homemade bread, carasau sardinian bread and bread sticks served with extra virgin olive oil (100% Italian olive oil) and balsamic vinegar £ 4.10

Homebaked Italian Focaccia

Fresh Ligurian focaccia made with extra virgin olive oil, sea salt and rosemary £ 3.95

NEW Bread and Olives to Share

Homemade Bread, green olives, black olives served with butter, extra virgin olive oil and balsamic vinegar £ 7.95

STARTERS

Burrata e Prosciutto

Pugliese Burrata IGP creamy cheese served with Parma Ham DOP, fresh basil and extra virgin olive oil Bio £ 12.95

Tagliere Locanda - Antipasto Platter

Selection of Italian ham, salami and cheese
For one £ 9.99 / For two £ 15.95

VG Tagliere Vегgie - Vegetarian Platter

Selection of chargrilled, pickled and roasted vegetables
For one £ 9.99 / For two £ 15.95

* with cheese extra £ 3.00 *

VG **NEW** Bruschetta Margherita

Chargrilled Italian bread topped with tomato sauce, mozzarella and fresh basil pesto £ 8.00

VG Caprese Salad

Sliced Italian Mozzarella, fresh organic tomato, topped with fresh basil, origano and extra vergine olive oil £ 9.95

NEW Polenta e Sopressa

Chargrilled polenta served with Veneto alami and Asiago cheese and porcini mushroom £ 11.95

Fritto Misto Mediterraneo

Deep fried calamari, shrimp, squid with home-made garlic mayonnaise £ 9.50

NEW **Fritto** Gamberoni alla Griglia

Grilled king prawns topped with garlic & chilli £ 11.50

Fritto Carpaccio di Mare

Selection of smoked sword fish and tuna carpaccio served with fennel salad £ 12.95

NEW Capesante al Brandy

Brandy baked scallops with crispy bacon £ 11.95

Zuppa del Giorno

Soup of the day (please ask the staff) £ 4.50

SALADS

VG House Salad

with tomatoes, onions, cucumbers & carrots in balsamic vinaigrette £ 9.55

Tropical Caesar Salad

Chargrilled chicken breast, crisp lettuce, parmesan, avocado, Tropea onion, seasoned croutons & black pepper £ 12.00

Fritto Mediterranean Salad

with thinly sliced fennel, orange and prawns served with houses dressing £ 10.95

3 FOR £ 11.50

VG Arancini di Riso

Deep-fried stuffed rice balls with vegetables £ 3.99

VG Mozzarella

Fritte

Deep-fried tid bit of mozzarella £ 3.99

Olive Ascolane

Deep-Fried olives stuffed with meat £ 3.99

VG Verdure

Pastellate

Deep-fried battered vegetables £ 3.99

RISOTTI

min. 2 portions

VG Porcini

Risotto carnaroli with fresh Italian porcini mushrooms £ 11.00

Fritto Frutti di Mare

Risotto carnaroli with sea food and fresh tomatoes £ 12.50

VG Verdure

Risotto carnaroli with fresh seasons vegetables £ 10.00

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* Approximate uncooked weight

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PASTA

NEW **VG** **Tagliolini Burrata e Pesto**
Fresh homemade pasta with fresh basil pesto served with whole burrata cheese on the top
£ 14.95

Carbonara
Spaghetti with eggs, pork guanciale, double cream, parmesan cheese and black pepper
£ 11.90

VG **Spaghetti Cacio e Pepe**
Spaghetti topped with pecorino cheese and black pepper £ 11.95

Pappardelle Porcini e Salsiccia
Homemade pasta with fresh porcini mushroom and Italian pork sausage £ 14.95

Orecchiette Pugliesi
Fresh homemade pasta topped with turnip greens, cherry tomatoes, Italian sausage, garlic and chilly £ 13.50

Paccheri All'amatriciana
Short tube homemade pasta with tomato sauce, onion, basil, black pepper, chilly and pork guanciale £ 13.55

VG **Pappardelle alle Verdure**
Homemade fresh long pasta with seasons mix vegetables, garlic, onions and extra virgine olive oil £ 11.50

Paccheri al Ragu
Homemade pasta with bolognese sauce
£ 10.95

VG **Gnocchi 4 Formaggi**
Homemade Italian gnocchi wit 4 cheese sauce
£ 11.95

PASTA WITH SEA FOOD

Spaghetti allo Scoglio
Seafood spaghetti with clamps, mussels, langoustines, garlic and tomato sauce £ 15.95

Linguine al Granchio
Large spaghetti with grab meat, onion, garlic, aromatic fresh herbs, butter and prosecco
£ 15.95

Gnocchi in Crema di Scampi
Potatoes Italian gnocchi with creamy scampi and tomatoes sauce £ 13.95

Tagliolini al Profumo di Mare
Homemade pasta with scallops, organic courgettes, fresh herbs and withe wine sauce
£ 14.50

Fusilli Speck Noci e Gorgonzola
Spiral shaped pasta with gorgonzola cheese, Italian speck and wallnuts £ 12.95

VG **Trofie alla Genovese**
Homemade fresh curly pasta with basil pesto, cherry tomatoes and buratta cheese £ 11.95

VG **Paccheri Funghi e Tartufo**
Short tube homemade pasta with fresh porcini mushroom and black truffle £ 15.50

VG **Linguine alla Puttanesca**
Large spaghetti topped with tomato sauce, black olives, cappers and organic chilly £ 11.95

Pappardelle alla Selvaggina
Homemade fresh pasta with hare sauce
£ 11.00

VG **Tagliolini al Tartufo**
Homemade fresh long pasta with black truffle
£ 14.00

VG **Aglio Olio Peperoncino**
Spaghetti topped with organic extra virgin olive oil, garlic, organic chilly and fresh parsley
£ 10.95

VG **Orecchiette Pomodorini e Ricotta Affumicata**
Fresh homemade pasta topped with cherry tomatoes, fresh basil and smoked ricotta cheese £ 12.95

Penne alla Mamma Rosa
Short pasta make with tomato sauce, double cream, baked ham, parmesan cheese and chilly
£ 13.90

Linguine al Salmone
Large spaghetti with organic salmon, fresh herbs, onions, black pepper, doble cream and lime £ 14.95

Tagliolini All'aragosta
Homemade pasta with lobster meat, garlic, fresh aromatics herbs and tomatoes sauce
£ 19.95

Spaghetti alle Vongole
Spaghetti with camps, cherry tomatoes, garlic, black pepper, withe wine and parsley £ 14.50

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MEAT AND FISH

Tagliata di Manzo

21 days aged 9oz* chargrilled sliced sirloin steak topped with fresh rocket and parmesan cheese served with side of your choice £ 19.95

Costata di Manzo

21 days aged 24oz* chargrilled T- Bonn steak served with side of your choice £ 35.00

Costolette di Agnello

Tender lamb cutlets, marinated and grilled served with roasted potatoes £ 16.95

NEW Vitello con Porcini

Veal scallop with creamy Porcini mushroom sauce served with side of your choice £ 16.95

Stinco al Barolo

Pork shin baked with barolo red wine, garlic, onions and fresh herbs served with rosemary potatoes and grilled polenta £ 16.00

Cotoletta di Pollo

Chicken pan fried in breadcrumbs served with french fries £ 14.95

Grigliata Mista di Carne

Grilled meat mix (chicken breast, Italian sausage, lamb cutlets, beef steak) served with french fries £ 25.95

Piatto Trentino

Polenta with Italian sausage, fresh porcini mushroom and Trentingrana £ 15.95

🐟 Salmone al Forno

Organic salmon baked with fresh herbs, extra virgin olive oil served with side of your choice £ 15.50

🐟 NEW Branzino in Crosta di Zucchine

Baked sea bass filet in courgettes crust with garlic, fresh herbs, extra virgin olive oil served with side of your choice £ 14.95

SIDES

VG Patate al Rosmarino

Roasted rosemary potatoes £ 4.20

VG Patatine Fritte

French fries £ 4.20

VG Verdure Grigliate

Mix grilled vegetables £ 4.20

VG Spinaci

Sautéed spinach £ 4.20

VG Broccoli

Tender-steam broccoli £ 4.20

VG Asparagi

Steamed green asparagus £ 4.20

VG Verdure Saltate

Sautéed mix vegetables £ 4.20

VG Insalata Mista

Mix fresh salad £ 4.20

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Thanks for your visit!

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